

PRIVATE SECONDARY EDUCATION AUTHORITY

MONITORING OF NORMS AND STANDARDS IN A FACILITY RECKONED AS:

FOOD AND TEXTILES STUDIES JUNIOR LAB. – Year 2021/2022

Subject Appellation and Level:

- **FOOD AND TEXTILES STUDIES – Up to Grade 9 & 9EP National Curriculum Framework (*Compulsory Core*)**

Name of School : _____ Date of Verification : _____

Is it a separate Junior Lab.? ____ If no, where is the equipment provided? _____

Is the facility New / Relocated / Existing? _____

Number of sections and students studying the subject:

Grade	No. of Sections	No. of Students	No. of Groups
Ext. Prg. 7			
Ext. Prg. 8			
Ext. Prg. 9			
Ext. Prg. 9+			
Reg. 7			
Reg. 8			
Reg. 9			

Educator in Charge: _____ Qualifications: _____

Specialist room
Attendant: _____ Qualifications: _____

IMPORTANT NOTE:

The following conditions should be fulfilled to ensure a reasonable standard:

- The room and floor area provided should be appropriate.
- A minimum score of 75 % should be obtained in each of the four Sections A to D.
- Compulsory items in Section D, highlighted in bold characters, should be provided.
- Record of use of the Lab. should be kept as required.

Minimum requirements for a class of 20 students are specified. However, in case of need provision should be made to accommodate up to 4 additional students.

(A) PHYSICAL FACILITIES – weightage: 30%

Item	Description	Quantity required	Marks Per Unit	Marks Item-wise	Existing	Score (for PSEA use only)	
1. Floor Area and Room *NOTES: i) Existing <i>Home Economics Rooms</i> , used as <i>Food & Textiles Studies Junior Lab.</i> , with previously approved floor areas will be accepted and rated pro-rata. ii) For new <i>Food & Textiles Studies Junior Labs.</i> an area of 60m ² shall be required.	Concrete Building	An area of 60 m ² is required. <i>*(see notes)</i>	50	3000			
	CONDITIONS OF ROOM:			1000			
	Ceiling	Plastered Crack-free	10%	(Rated pro-rata on area)			
	Walls	Plastered & painted	10%				
	Flooring	Flat & tiled /painted	10%				
	Shape	Convenient	10%				
	Set Up	Conducive	10%				
	Cleanliness	Maintained	10%				
	Proper Storage and Classification	Indexing & Accessibility	10%				
	Lighting	Adequate Natural/	10%				
	Ventilation	Assisted	10%				
	Utilities	Water/Gas/ Electricity	10%				
			Sub-Total		4000		

2. Furniture & Accessories	i) Working unit with formica surface or better 0.75m ² for each student. (excluding table/shelf area for appliances and complete with in-built drawers & shelves-height 0.8 m)	20	25	500		
	ii) Stools	20	13	260		
<p>*NOTE: Conditions</p> <p>Problems identified with the conditions of Furniture and Accessories, if any, shall be evaluated on how far they affect teaching and learning on a scale of 1 to 10 before effecting deductions on marks for conditions. The marks may be totally forfeited in case of even a single grave problem with conditions.</p>	iii) Table (1.25 m x 0.75m) + chair for teacher	1	200	200		
	iv) White Board Size (243 x 105 cm)	1	170	170		
	v) Tap and sink (stainless steel) + draining board (including 1 large sink)	4 sets	95/set	380		
	vi) Power Points	Total 8	30	240		
	vii) Wall Clock	1	100	100		
	viii) Cupboards/cabinets with shelves and drawers	4	81	324		
	ix) Notice Board	1	100	100		
	x) Lockers (for students' bags & materials)	Adequate	160	160		
	xi) Wall-mounted shelves	4	40	160		
	xii) Demonstration table	1	150	150		
	Conditions of i) to xii)*			960		
				Total Section A	7704	

Actual Marks Scored on Section A = $\frac{\text{Score sect A} \times 9000}{7704} =$ _____

(B) INSTRUCTIONAL TOOLS & RECORDS – weightage: 30%

3. Practicals Number of sessions	20 practical sessions per class in the academic year spread over all three school terms. <i>(Records to be kept class-wise and signed by teachers)</i>	20	175	3500	<i>Average for all sections reckoned</i> -----	
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GRADE	Extended Program				Regular		
	7	8	9	9+	7	8	9
Class/Group A							
B							
C							
D							
E							
Total							

NOTE: To be reckoned pro-rata for the current academic year - max. 20 per class or group on 8.5 months.

4. Audio Visual Lessons <i>(Records to be kept class-wise and in the lab.)</i>	10 lessons per class over a period of 12 months (video lessons, Computer Assisted Learning)	10	200	2000	<i>Average for all sections reckoned:</i> -----	
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GRADE	Extended Program				Regular		
	7	8	9	9+	7	8	9
Class/Group A							
B							
C							
D							
E							
Total							

NOTE: To be reckoned pro-rata for the current academic year - max. 20 per class or group on 8.5 months.

5. Time-Table	Time-Table of practicals (with school seal and year)	1 displayed		50		
6. Stock-Book	Up to date, signed and with school seal. New acquisitions highlighted.	1		100		

<p>7. Teaching and Learning Aids</p> <p>Topics for Charts</p> <p>Food:</p> <ol style="list-style-type: none"> Balanced Diet. Sources of proteins, fats, carbohydrates. Sources of dietary fibres. Vitamins and minerals and their importance in the diet. Food safety (spoilage, contamination, poisoning). Eating disorders. Healthy and unhealthy snacks. Food and kitchen hygiene. <p>Textiles:</p> <ol style="list-style-type: none"> Clothing for various occasions. Role of Culture, technology and other factors shaping fashion. Sustainable fashion: re-using existing clothing and textiles. Caring for textiles and clothing. Design and Creativity - decoration techniques printing/painting/collage. Fibres, yarns, fabrics, finishes, knots, stitches. Basic construction techniques – seams and fastenings. Basic embroidery stitches. 	<p>(i) Reference Books</p> <p>Food: Cookbook Recipes – (veg. and non-veg).</p> <p>Textiles: Sewing, Garment Design & Fashion</p> <p>(ii) Magazines on the above topics including Health & Nutrition and Fashion</p> <p>(iii) Wall-charts Min. size A₃ (see list in side note)</p> <p>(iv) Packages and manuals</p> <p>a) Empty food packages with appropriate labels.</p> <p>b) Household appliances manuals</p> <p>(v) Textiles samples</p> <p>a) Natural fibres</p> <p>b) Manufactured fibres</p> <p>c) Smart and modern fabrics</p> <p>d) Woven, non-woven and knitted fabrics</p> <p>(vi) Multimedia</p> <p><i>*NOTE: A connectable LED TV of 55" may replace items c) and d)</i></p>	<p>(Relevant to the syllabus and published in the past 3 years)</p> <p>Min. 3 books</p> <p>Min. 3 books</p> <p>(Published in the past 2 years)</p> <p>Food: 5 Textiles: 5</p> <p>Food: 8 Textiles: 8</p> <p>5 asstd. For liquid, powdered, whole, seasoned and fresh foods.</p> <p>7 asstd. For kettle, oven, sewing machine, iron microwave, blender/grinder, refrigerator.</p> <p>5 assorted samples in each category a) to d)</p> <p>a) PC b) Internet c) LCD Projector* d) Screen* e) Printer</p>	<p>50</p> <p>50</p> <p>25 25</p> <p>15 15</p> <p>12</p> <p>12</p> <p>24</p> <p>350 150 300</p> <p>100 100</p>	<p>150</p> <p>150</p> <p>125 125</p> <p>120 120</p> <p>60</p> <p>84</p> <p>120</p> <p>350 150 300</p> <p>100 100</p>			
				Total Sect. B	7 704		*

(C) SAFETY ITEMS – weightage 10%

Item	Description	Quantity	Marks Per Unit	Marks Item-wise	Existing	Score <i>(for PSEA use only)</i>
1. First Aid Kit	Equipped with: i) Antiseptic cream solution & gauze ii) Gel for burns iii) Woundplast iv) 1 pair scissors (small) v) Safety pins vi) Cotton wool vii) 1 bandage roll viii) Antiseptic eye drops	1	300	300		
2. Fire Extinguisher	Capacity: 2 L or 2Kg(serviced on time)	1	320	320		
3. Fire Blanket		1	300	300		
4. Emergency Exit (clearly indicated)	Additional door for quick exit in case of emergency	1	320	320		
5. Safety Charts	Clear instructions about safety.(permanently affixed at appropriate places)	5	60	300		
6. i) Main Switch /Circuit Breaker ii) ELCB/RCD	Separate for the Food and Textiles Junior Lab. and inside the Lab.	1 1	150 150	150 150		
7. Gas conductors	Rubber tubing connected to oven/stove should be replaced before expiry date stated thereon	1	400	400		
8. Electrical power points and connections to appliances	All 8 electrical power points and appliances provided with safe electrical cords & fittings.	8	40	320		
			Sub-total Sect. C	2560		Score section C

CAUTION: No student should be allowed to operate any power/gas equipment or sharp tool except under close teacher supervision and while observing all safety precautions, like wearing appropriate protective equipment.

Actual Marks Scored on Section C = $\frac{\text{Score sect C}}{2560} \times 3000 =$ _____

(D) EQUIPMENT AND CONSUMABLES- weightage: 30%						
Item No.	Description	Quantity Required	Marks Per Unit	Marks Item-wise	Existing	Score (for PSEA use only)
D1	EQUIPMENT FOR FOOD STUDIES					
1	Apple corer	4	10	40		
2	Aluminium foil	2	30	60		
3	Blender / Liquidiser	2	20	40		
4	Baking sheet/tray (small and medium) - metal	6	10	60		
5	Bottle opener	2	20	40		
6	Cutlery: i) – table spoon	12	5	60		
	ii) - fork	12	5	60		
	iii) - table knife	12	5	60		
	iv) - teaspoon	12	5	60		
7	Cutlery tray/stand/rack	2	30	60		
8	Cling film	2 rolls	30	60		
9	Chopping board					
	i) - for meat/fish	Assorted types	3	20	60	
	ii) - for vegetarian		3	20	60	
10	Cake tin (baking tins):					
	- round diameter 18 – 20 cm	4	15	60		
	-Victoria sandwich tin 16 –18cm	3 (+3)	10	60		
	- Swiss roll tin 24 x 14 x 3 cm	3	20	60		
11	Can opener - rustproof	4	10	40		
12	Colander (aluminium/stainless)	4	10	40		
13	Electric Kettle – 1.5 lts	2	30	60		
14	Electric oven	1	40	40		
15	Egg slicer	5	8	40		
16	Electric portable stoves – Single – (optional)	2	30	60		
17	Flour dredger	4	15	60		
18	Food cover	5	12	60		
19	Gas lighter	2	30	60		

Item No.	Description	Quantity Required	Weightage Per Unit	Marks	Existing	Score (for PSEA use only)
20	Grater (stainless steel) for vegetables and cheese	3 + 2	12	60		
21	Glasses - tall	20	2	40		
22	Kitchen towel	6	10	60		
23	Juice squeezer	5	8	40		
24	Jug (serving)	4	15	60		
25	Jug (water)	5	12	60		
26	Knives:					
	i) Vegetable/ fruit knife	5	12	60		
	ii) Bread knife	5	12	60		
27	Kitchen scale	5	12	60		
28	Large ingredient tray (rectangular)	5	12	60		
29	Large kitchen bin (pedal operated with plastic liners)	2	30	60		
30	Microwave oven– cap. 25-30 lts. with grill	1	60	60		
31	Microwave dishes and bowls	1 set of 5 pieces each	6	60		
32	Mixing bowl: large, medium , small • Plastic • Glass	6 of each size 6 of each size	18 18	60 60		
33	Kitchen roll	5	8	40		
34	6-hole silicon muffin mould	5	12	60		
35	Plastic food containers asstd sizes	2 sets of 5	6	60		
36	Measuring spoon - asstd. sizes	5 sets of 4	3	60		
37	Measuring cup – asstd. sizes	5 sets of 3	4	60		
38	Measuring jug	5	12	60		
39	Refrigerator - cap. 300 to 400 lts. with freezer compartment – no frost – with 2 doors.	1	60	60		
40	Kitchen scissors	5	8	40		
41	Saucepan – small, medium, large	(6)2 each	7	42		
42	Sieve - plastic	5	12	60		
43	Strainer	5	8	40		
44	Oven gloves	10 pairs	6	60		
45	Plates – glass and plastics	10+10	3	60		
46	Peeler	6	10	60		
47	Pastry brush - silicon	5	12	60		
48	Pan stand, large and medium	5	8	40		
49	Patty tins	5	12	60		
50	Scraper	5	12	60		
51	Salad spinner	1	40	40		

Item No.	Description	Quantity Required	Marks Per Unit	Marks Item-wise	Existing	Score (for PSEA use only)
52	Sponge / sponge cloth (pck of 3)	2 pcks	20	40		
53	Scouring pad (pck of 3)	5 pcks	8	40		
54	Serving sauceboat	2	30	60		
55	Wooden spoon	5	12	60		
56	Whisks (hand)	5	8	40		
57	Washing-up liquid	2 lts.	30	60		
58	Pastry board + Rolling pin	5 sets	12	60		
59	Cake moulds – silicon, 15 - 20cm	5	12	60		
60	Electric food steamer	1	40	40		
61	Palette knife	5	12	60		
62	Serving plates	5	12	60		
63	Baking sheet - silicon	5	8	40		
64	Biscuit cutters – stainless steel or plastics – different shapes	5 sets of 5	1.6	40		
65	Oven – including gas cooker + electric oven	5 units	12	60		
		Sub-Total D1		3 962		
D2	BASIC CONSUMABLES FOR FOOD STUDIES					
1.	Baking powder	100g	60	60		
2.	Baking soda (sodium bicarbonate)	125g	40	40		
3.	Butter/Margarine	2 pkts of 250g	30	60		
4.	Eggs	12	5	60		
5.	Food colouring – 4 colours	40ml each	10/colour	40		
6.	Flour	2kg pkt	30	60		
7.	Flavours:					
	i) Vanilla	50 ml	40	40		
	ii) Almond	50 ml	40	40		
8.	Oil:					
	i) Olive	0.25 litre	40	40		
	ii) Cooking	2 litres	30/litre	60		
9.	Pepper grains/powder	100g	40	40		
10.	Sugars:					
	i. Refined	250g	40	40		
	ii. Brown	250g	40	40		
11.	Turmeric powder	1 pkt	40	40		
12.	Table Salt	250g pkt	60	60		
13.	Vinegar	1 litre	60	60		
14.	Yeast	1 box of 10 sachets	6	60		
		Sub Total D2		840		

D3	EQUIPMENT FOR TEXTILES STUDIES				
1.	Cutting out scissors for fabrics – 20 to 30cms	6	10	60	
2.	Scissors for paper patterns - 15 to 20 cms	20	3	60	
3.	Tapestry needles (assorted)	20	2	40	
4.	Cutting matt A3 size	4	15	60	
5.	Plastic rulers – 300 mm	10	6	60	
6.	Artist paintbrushes – assorted sizes	20	2	40	
7.	Trimmers 15 to 18 cms (plastic)	4	15	60	
8.	Metre rule – graduated with handle	4	15	60	
9.	Pinking shears	4	15	60	
10.	Sewing kits each containing:	(x 4 kits)			
	• Sewing thread – 3 colours	12 units	5	60	
	• Cotton perlé thread – 1 colour	4 units	10	40	
	• Woollen yarns – 1 colour	4 units	10	40	
	• 1 Unpicker (seam ripper)	4 units	15	60	
	• 1 Fabric erasable pen	4 units	15	60	
	• 1 Thimble	4 units	15	60	
	• 1 Pack sewing needles	4 packs	15	60	
	• 1 box dressmaker's pins rustless	4 boxes	15	60	
	• 1 Tape measure	4 units	15	60	
	• 1 Tracing wheel	4 units	15	60	
	• 1 Pair paper scissors	4 pairs	15	60	
	• 1 Pin cushion	4 units	15	60	
11.	Electric sewing machine	5	12	60	
12.	Electric steam iron	4	15	60	
13.	Fitting corner with full-length mirror	1	40	40	
14.	Hand sewing machine	2	15	40	
15.	Pressing equipment:				
	i) Ironing table	1	60	60	
	ii) Sleeve board	1	40	40	
	iii) Tailor's ham	1	40	40	
	iv) Seam roll	1	40	40	
16.	Plastic pails	2	20	40	
17.	Aluminium pans (decchi) – cap : 10litres	2	20	40	
18.	French curves	1 set	40	40	
19.	Frames for Embroidery	4 sizes	10	40	
20.	Weaving frame	2 sizes	20	40	
21.	Hem marker	2	20	40	
22.	Pressing cloth	5	8	40	
23.	Batik frame	5	8	40	

24.	Brushes for batik	1 set of 5	8	40		
25.	Knitting needles	4 pairs	10	40		
26.	Wooden spoon – long	3	20	40		
27.	Wooden hanger for clothes	12	5	60		
		Sub-Total D3		2060		
D4	TEXTILES STUDIES CONSUMABLES					
1.	JUSO – synthetic jute	3m	7	21		
2.	Pastel coloured 'toile à drap'	3m	13	39		
3.	Lightweight, fusible interfacing viseline	3m	13	39		
4.	Felt fabric – orange, pale blue, dark blue, yellow, green, white	1m from 6colours	7	42		
5.	Dressmaker's tracing paper	10 sheets	6	60		
6.	Kitchen paper	10 sheets	6	60		
7.	Kraft paper	10 sheets	4	40		
8.	Carbon paper	10 sheets	4	40		
9.	Multipurpose white glue	5 tubes	8	40		
10.	Bristol paper – asstd. Colours	10 sheets	4	40		
11.	Fevicryl – acrylic colours for fabric painting)	3 boxes	7	21		
12.	Fevicryl fabric adhesive	5 tubes	4	20		
13.	Coloured pencils set	2 packs of 12	30	60		
14.	2B Pencil	12	5	60		
15.	Coloured Pentels set	2 packs of 12	30	60		
16.	Embroidery thread	10 colours	4	40		
17.	Tailor's chalk	5	12	60		
18.	Fabric special markers – red, blue and green	3 colours	20	60		
19.	Stencils for fabric printing	10 shts.	2	20		
20.	Fabric dye – Dylon or other – assorted colours	10 units	8	40		
21.	White candle	20	2	40		
22.	Paper – A4 size	1 ram	60	60		
23.	Beads and sequins – asstd. Types and colours	adequate	60	60		
24.	Assorted trimmings – lace, ribbon, braids	5 m each Total 15	4	60		
25.	Wadding	1m	20	20		
26.	Stuffing	2kg	10	20		
27.	'Raffia' ribbon	1 ball	20	20		
		Sub-Total D4		1142		
		TOTAL SECTION D <i>(excluding conditions)</i>		8 004		

MARKING OF CONDITIONS AND QUALITY OF EQUIPMENT AND CONSUMABLES

	CRITERIA	Up to Grade 9	Rating on a scale 1-10	SCORE
1.	Conditions and quality of equipment and consumables for FOOD	250		
2.	Conditions and quality of equipment and consumables for TEXTILES	250		
	TOTAL	500		

Actual Marks Scored on Section D = $\frac{(\text{Total Score sect D} + \text{Score on Conditions})}{8504} \times 9000 = \underline{\hspace{2cm}}$

MARK SCHEME AND SCORE

SECTION	WEIGH-TAGE	TOTAL MARKS	Score	% Score Section-wise
A. Physical Facilities	30%	9 000		
B. Instructional Tools and Records	30%	9 000		
C. Safety	10%	3 000		
D. Equipment and Consumables	30%	9 000		
OVERALL	100%	30 000		

REMARKS AND SHORTCOMINGS

(With particular reference to conditions at page 1 and score obtained.)

Signature of PSEA Supervisor/Senior Supervisor (s)

Signature of Manager

Date:-----

Date:-----